



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Papa Gus, Inc.
Branded Steer II
10950 W Good Hope Rd
Milwaukee, WI

3/4/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-301.14	Employee wearing gloves seen putting raw burgers on the grill and then immediately touching ready-to-eat foods(buns). Whenever tasks change (such as going from raw to rte) gloves must be changed and hands properly washed.	3/17/2010
3-306.11	The portable buffet lines do not have adequate side panel protection. Provide effective food shields.	3/17/2010
5-205.11	Handsink in the dishroom was not available for use as a large bucket was inside the sink basin. Make sure the handsink is always available. Do not store anything inside the sink basins.	3/17/2010

Notes:

NOTE: Cut down the expanding foam around the bar area.

On 3/4/2010, I served these orders upon Papa Gus, Inc. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature